



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

HARMINDER SINGH
BRADY KWIK PANTRY
7919 N 60TH ST
MILWAUKEE, WI

7/8/2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$78.00

Code Number	Description of Violation	Correct By
2-301.12	Employee did not properly wash his hands prior to preparing nachos for a customer. The employee rinsed his hand in the water, but did not use soap. Hands must be washed and clean prior to preparing food. When washing hands, employees must use warm water and hand soap. When drying their hands, employees must use single use hand towels (napkins for customer use may not be used as a substitute).	7/8/2008
3-501.17	Pre-cooked hotdogs and pre-cooked nacho meat are not properly datemarked. Ready-to-eat potentially hazardous food held for more than 24 hours must be clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. After opening the hotdog or nacho meat packages, they must be marked and consumed or discarded within 7 days. Properly datemark all opened packages of ready-to-eat, potentially hazardous foods.	7/8/2008



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- 4-501.11 The cabinet door underneath the warewash sinks is broken. Repair the cabinet door so that it opens and closes without falling off. 7/22/2008
- Remove the gray duct tape from the waste drain of the wash bin of the 3 compartment warewash sinks. If the sink drain is leaking, repair the drain to code so that it no longer leaks.
- The ice scoop in the back area near the ice machine is repaired with black tape. Tape may not be used to repair any utensils because tape is not cleanable. Discard the broken ice scoop.
- The ice machine waste drain is draining onto the floor area in the NE corner. Repair or adjust the waste drain so that waste water no longer drains onto the floor. The repair is to be done to code. The ice machine waste drain will still be required to have an air gap somewhere along the drain (within 30 inches).
- 4-501.116 No sanitizer buckets are setup for wiping down soiled surfaces. A sanitizer bucket must be available at all times so that employees may wipe down any surface that has been soiled. The concentration of the sanitizer must be tested and be at the correct level at all times. For bleach, the concentration must be between 50ppm and 100ppm. If using Quaternary Ammonium, the concentration is to be about 200ppm. Provide testing strips and check the concentration periodically throughout the day to ensure that the concentration level of the sanitizer is maintained. (All wet rags must be kept in sanitizing solution. No wet rags may be stored on counters or other surfaces, unless they are stored in a designated location for laundering). 7/22/2008
- 4-601.11 Boxes and miscellaneous paperwork is being stored on top of the "clean side" drain board (right hand side drain board of the 3 compartment sink). The drain board must be kept clean and free of dust, dirt, food residue, and other debris at all times. The drain board may only be used for drying utensils/dishes that have been washed, rinsed, and sanitized. Remove the boxes and paperwork and store them in a separate designated location. Clean the drain board and maintain it clean at all times. 7/22/2008
- A piece of cardboard is placed underneath an unapproved hot dog roller/warmer to catch the dripping grease. The catch tray of the hot dog roller is missing. Remove the cardboard and discontinue using the unapproved hot dog roller/warmer. Clean the area underneath the cardboard.



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4-602.11	Observed old dried food debris on the slicer. When questioned about the cleaning procedure for the slicer, employee stated that they just wipe it down with a rag. The slicer must be cleaned after use and completely broken down (taken apart) for cleaning. Do not allow old food to dry and crust on the slicer; it should be cleaned in a timely manner. After breaking down the slicer, be sure to clean the slicer using the three compartment sinks and following the warewashing procedure (wash, rinse, sanitize).	7/8/2008
4-701.10	<p>Employees are not properly cleaning and sanitizing food contact equipment and utensils. When questioned, employee stated that they do not use the 3 compartment ware wash sinks and wash their utensils/equipment in the prewash/handwash sink near the 3 compartment sink. When cleaning soiled equipment/utensils, the following cleaning and sanitizing procedure must be followed.</p> <ol style="list-style-type: none">1) Scrape or prewash into the prewash sink (the sink farthest to the left).2) Wash with water and detergent (filled in the next sink over).3) Rinse in clear water (in the middle sink of the three compartment sink).4) Sanitize in the sink farthest to the right (be sure that the sanitizer concentration is correct; Bleach = 50ppm-100ppm Quaternary Ammonium = 200ppm).5) Air dry on the drain board to the right of the sanitizing sink basin. <p>Instruct all employees on the proper warewashing procedure and be sure that all employees are aware of and can setup the sinks for warewashing.</p>	7/8/2008
5-205.11	The handwash sink inside the register enclosure is being blocked with trays and paperwork. All handwash sinks must be empty and be ready for use at all times for hand washing. Remove the trays and the paper from the sink basin and discontinue storing these items in the sink. Monitor all hand wash sinks and ensure that they are empty and in good working condition at all times.	7/8/2008
6-301.11	No hand soap is available at the hand wash sink inside the register enclosure. Hand soap must be available at all hand wash sinks for hand washing. Monitor all hand wash sinks and ensure that soap is available at all times.	7/8/2008
6-301.12	No single use hand towels are available for hand drying at any of the handwash sinks; the sink inside the enclosure, the sink near the ware wash sinks, and the restroom hand wash sink). A supply of single use hand towels must be available for hand drying at all handwash sinks. Supply single use hand towels immediately; monitor and refill immediately when empty.	7/8/2008



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6-501.18

Food containers and utensils are being placed inside the sink basin of the hand wash sink near the 3 compartment warewash sinks. All handwash sinks must be maintained and kept clean at all times. The sinks are to be empty for hand washing at all times; no food containers or utensils may be placed in the sink basin at any time.

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Violations	<p>3-303.12 Single containers of Kool Aid drinks are being stored in melted ice water. To prevent contamination from dirty hands, when storing beverages in ice, the beverage opening must be kept outside or above the ice. Additionally, all melted ice water must be drained immediately. Do not allow the beverages to become submerged in the melted ice water. Drain the coolers immediately. Continue to monitor the positioning of the beverages and drain the melted ice water as required.</p> <p>4-101.111 Pieces of 2x4 wood studs are being used to prop the beverage shelving at an angle. The wood may not be used for this purpose because it is absorbent, is not smooth, and cannot be easily cleaned. Remove the wood immediately and discontinue using it to prop up the shelving.</p> <p>3-305.11 A bag of onions is being stored on the floor underneath the clothing rack. All food must be stored in a clean, dry location and be at least 6 inches off of the floor. Move the bag of onions from the floor and store it in a location away from splash or contamination that is at least 6 inches off of the floor.</p> <p>4-101.11 The hot dog roller being used in the enclosed register area is not approved for use. A sticker on the bottom of the roller states that it is for "household use only." Only NSF or other Sanitation Listed equipment may be used. Discontinue using the unapproved hot dog roller and remove it from the premise.</p> <p>Employees are reusing old Nacho Cans to reheat Nacho meat. The used cans may not be reused for holding or heating food. Discard all used cans and provide approved containers for reheating the Nacho meat.</p> <p>6-501.12 There is garbage that has fallen into the area between the ice machine and the wall. Clean the garbage around the ice machine. Maintain the area so as to identify if the ice machine waste drain continues to leak.</p> <p>There is heavy dust accumulation on the vent in the restroom. Clean and maintain clean the vent do that it is free of dust.</p> <p>There are old dirty rags underneath the warewash sinks (inside the cabinets). Discard the rags and clean the inside of the cabinets.</p>	7/8/2008
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On 7/8/2008, I served these orders upon HARMINDER SINGH by leaving this report with



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Notes:

Place fluorescent tubes into the lighting unit above the last aisle where they are missing from.

Remove the green bungee cord from around the slushy machine. If falling hazard is an issue, move the machine to a different location where the hazard can be minimized.

Discard all old mop water immediately. Do not allow dirty mop water to stand in mop buckets.

Remove the tape residue from the faucet head of the faucet located at the sanitizing sink basin of the 3 compartment sink.

Sponges may not be used for warewashing.



Operator Signature

